



## DINNER

### STARTERS

**Chickpea Fries (v)**  
harissa aioli 13

**Deviled Rolling Ranch Eggs (gf)** 4 pcs  
crispy bacon, fresno chile 13

**Latkes (gf)**  
three crispy potato pancakes, sour cream, house-made applesauce 14.95

**Hama Hama Oysters on the Half Shell**  
mignonette, cocktail sauce, lemon \$4.5 ea, half dozen \$25, dozen \$48

**Bradley's Caesar Salad**  
whole leaf romaine, parmesan croutons 15

**Iceberg Wedge (gf)**  
bacon, tomato, pt. reyes blue cheese dressing, chives 17

**Tuna Tartare (gf)**  
edamame purée, finger limes, chives, shiso, taro chips 22.50

**Winter Chicory Salad (gf)**  
pear, candied pecans, vella dry jack, Marshall's Farm honey vinaigrette 18

**Grilled Octopus (gf)**  
sunchoke, preserved lemon, fresno chili, warm herb vinaigrette 23

**Potato Leek Soup**  
tempura clams, parsley oil, pickled fresno chillies 18

**Mark's "Better than Bubbie's?" Matzo Ball Soup**  
chef mark dommen's take on this classic jewish comfort food 14.95

**Avocado Toast**  
grilled acme bread, radish (v+) 15  
with cold-smoked bodega bay salmon, trout roe 26

**Hand-Picked Dungeness Crab Louis (gf)**  
pulped avocado, crisp romaine, cucumber, red onion, and our signature Louis dressing 28

### MAIN COURSES

**Butternut Squash Agnolotti (v)**  
chanterelles, sage brown butter, port wine 31

**Spit-Roasted Prime Rib au Jus (Fridays only)**  
creamed spinach, mashed potatoes, horseradish cream, popover 59

**Grilled NY Steak**  
mashed potatoes, button mushrooms, sautéed spinach, peppercorn sauce 58

**Crispy Fried Chicken** 5 pcs  
mashed potatoes, coleslaw 33

**Bacon-Wrapped Pork Tenderloin (gf)**  
dandelion "persillade," salsify, natural jus 38

**Pan-Seared Northern Halibut (gf)**  
parsnip purée, escarole, beech mushrooms, red wine emulsion 43

**Roasted Cauliflower Steak (v+, gf)**  
ramp purée, crispy shallots, cilantro, grilled ramp vinaigrette 27

**Pastrami Reuben**  
Swiss, sauerkraut, MnM dressing, choice of potato salad or cole slaw 26.95



APRIL 4 & 7-11

**DINNER \$45**

**Grilled Delta Asparagus**  
frisee, egg mimosa, caper-herb vinaigrette

**Grilled Pork Chop**  
roasted sunchoke purée, escarole, black trumpet mushrooms, garlic jus

**Chocolate Pot de Crème**

~add on~  
**Sommelier Selection \$20/gl**

**DINNER \$75**

**Kampachi Crudo**  
citrus, fennel, olive oil, olives

**Pan-Seared Day Boat Scallops**  
bok choy, baby carrots, beech mushrooms, basil oil, coconut milk broth

~ or ~  
**Grilled Demkota New York Steak**  
creamed spinach, Yukon gold potato pavé, bearnaise relish, natural jus

**Toffee Almond Crunch Cake**

### SEE OVER FOR BEVERAGE SELECTIONS

(gf) = gluten free  
(v) = vegetarian  
(v+) = vegan

Bread served upon request.

Please inquire with your server for information on additional gluten free options.